

Tavern on the Green Blackberry Ginger Balsamic Vinegar with Fresh Fruit Salad

Serves 6

Ingredients:

1/4 cup orange juice 3 tablespoons **Tavern on the Green Blackberry Ginger Balsamic Vinegar**

2 tablespoons water

1-tablespoon honey

1/2 teaspoon coarsely ground pepper

1/4 teaspoon salt

2 grapefruit, peeled and sectioned

1 medium navel orange, peeled and sectioned

2 medium pears, sliced

1 (11 ounce) can mandarin oranges, drained

1-cup seedless grapes

mint leaf garnish

Directions:

1. In a jar with a tight-fitting lid, combine orange juice, water, honey, **Tavern on the Green Blackberry Ginger Balsamic Vinegar**, salt and pepper. Shake and mix well. Refrigerate for 1 hour. In separate bowl, combine all fruits. Drizzle with the chilled dressing. Garnish with mint leaves. Creates a simple, healthy, yet decadent dessert.

Serve immediately.